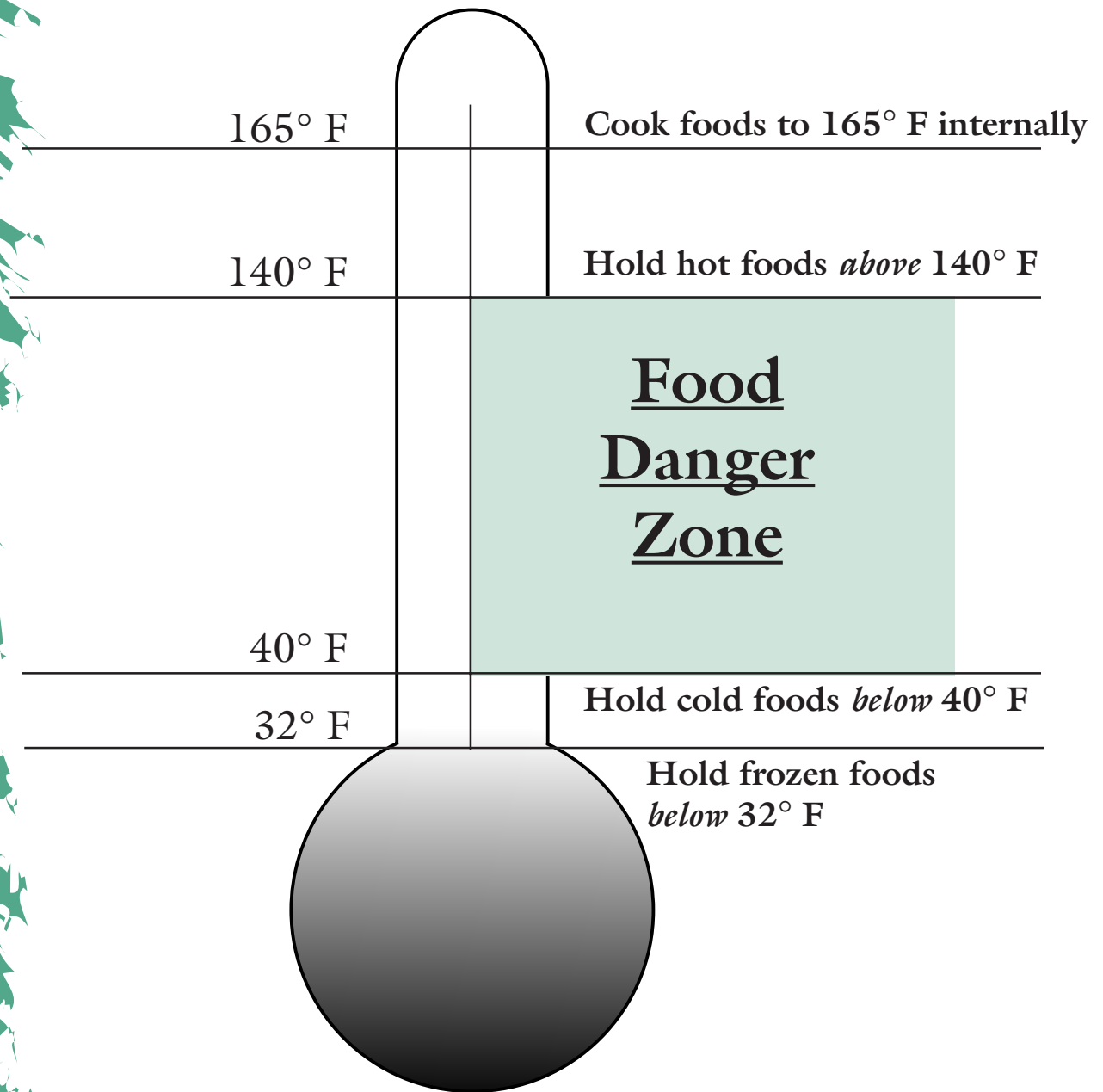
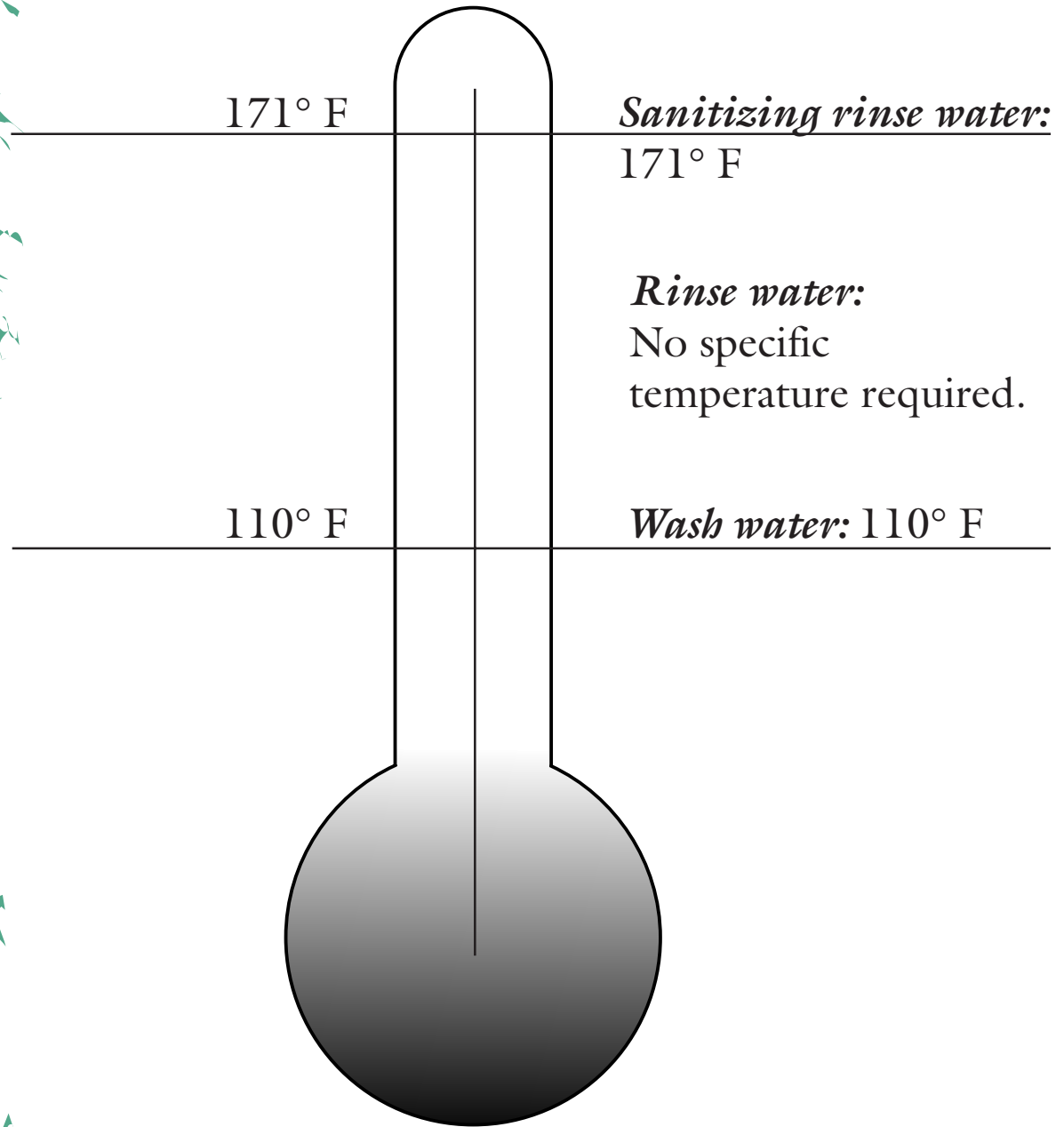


Critical Temperatures for Food Preparation



*This is a companion tool to "Serving It Safe" (USDA Publication FNS-295).
Revised Fall 1999*

Critical Temperatures for Ware Washing (Manual Three-Sink Method)



*This is a companion tool to “Serving It Safe” (USDA Publication FNS-295).
Revised Fall 1999*